

CHEF

MARIE-FLEUR ST-PIERRE



At just 34 years old, Marie-Fleur St-Pierre has established herself as one of the top young chefs that make Montréal a North American culinary destination. Head chef at the renowned Tapeo since 2005, Marie-Fleur is also in charge of the kitchen and co-owner of Mesón since 2014.

Both located in Montréal's Villeray neighbourhood, these institutions are known for their Spanish-inspired cuisine and unique, first-class culinary experiences.

A graduate of the Institut de tourisme et d'hôtellerie du Québec (ITHQ), Marie-Fleur has earned an enviable reputation thanks to the publication of three successful cookbooks, *Les tapas de Marie-Fleur*, *La cuisine espagnole de Marie-Fleur* and *Les Brunch de Marie-Fleur*. She is also known for her cooking show, *Marie-Fleur et ses tapas*, on Zeste.

The mother of two young children, Marie-Fleur loves sharing her unique cooking skills and knowledge of Spanish cuisine by leading workshops at Les Touilleurs and the Mezza-Luna cooking school.

In her spare time, she updates her blog at mariefleurstpierre.com, sharing her latest favourites and inspirations with her wide readership.

Talented and passionate, Marie-Fleur creates original, authentic and flavourful dishes that work up an appetite for discovery and gastronomic delights.